

Fig. 1

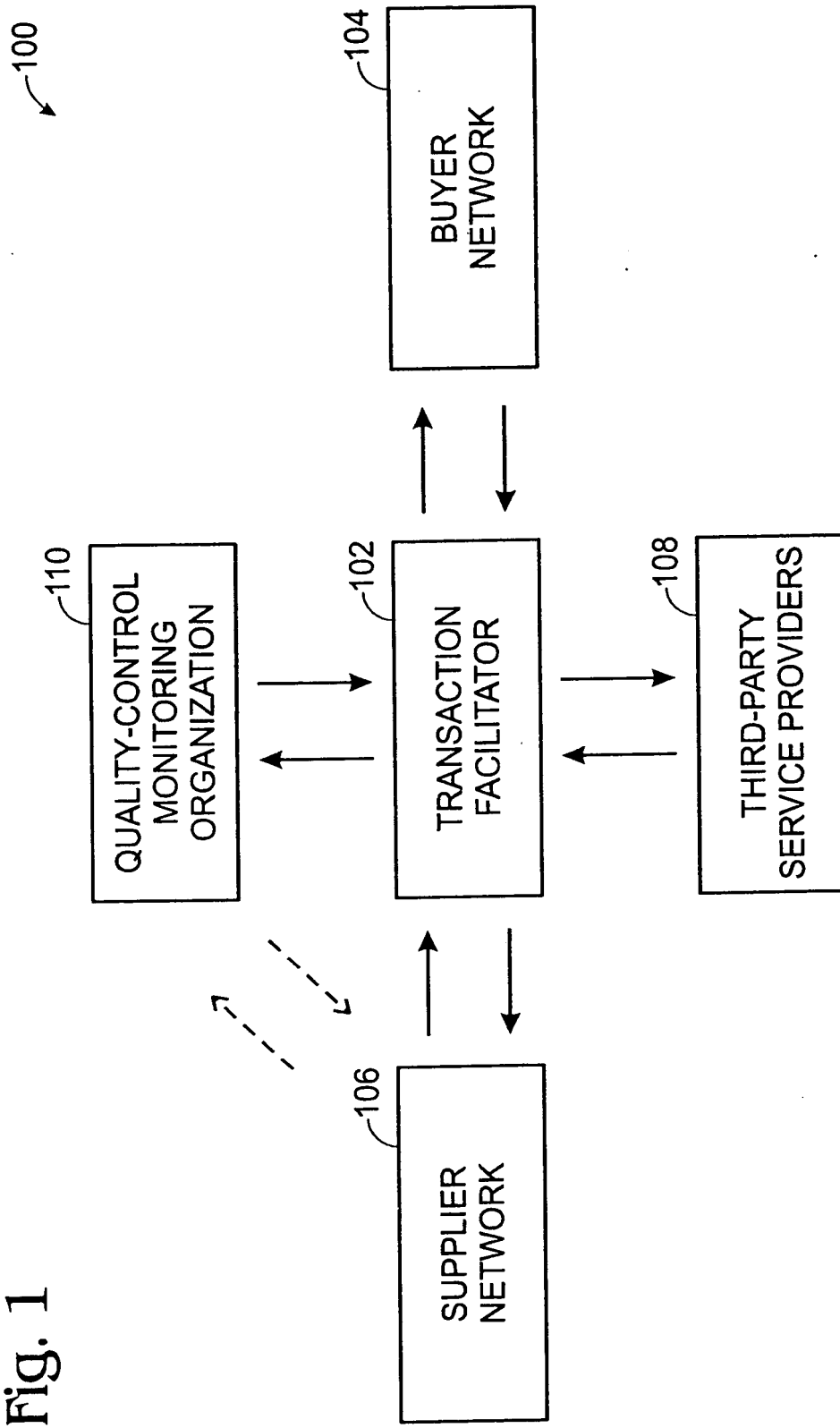
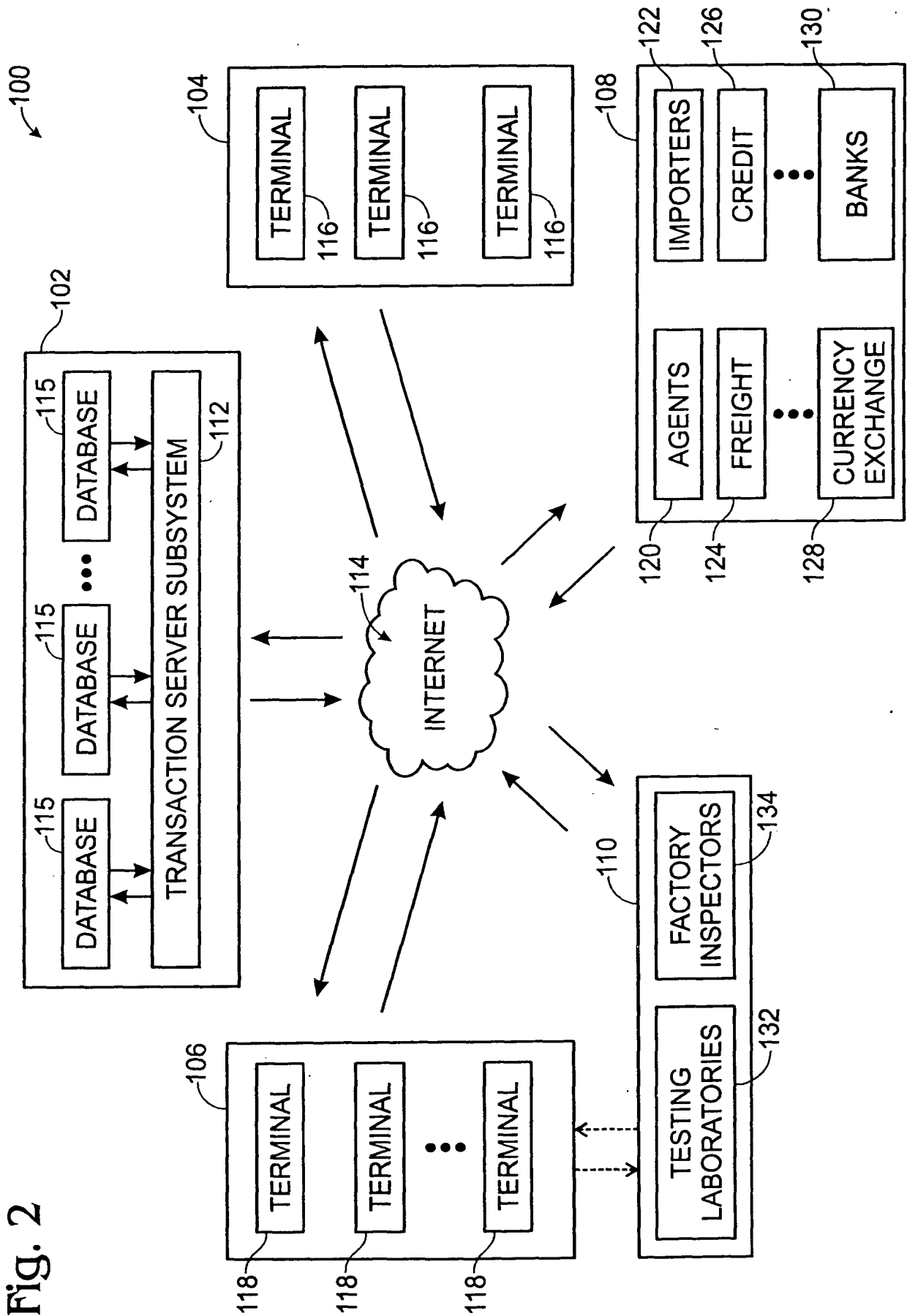


Fig. 2



ITG's QC CONTROL WORKSHEET FOR KROGER

AR 161 / 6K1AG

48/6OZ Chunk Light Tuna in Water

CONFIDENTIAL:

(Product of Mexico - Agroindustrias Rowen SA de CV)

Product Code.....	AR 161 / 6K1AG	Production Date..	12/1/96	Rated By..	
Specie.....	Skipjack	Cutting Date..	1/19/99	Approved By..	
Hydrolyzed Protein Type.....	E-Pro-376	Days Elapsed..	779	HQ Apprv'd..	
Fill Weight.....	108.0 grams	Lot Approved..		1st. Sampling..	
Pressed Weight Target (@ 2 Days).....	92.0 grams	Borderline/Resample..		2nd. Sampling..	
Percentage of Target (@ 2 Days).....	102.0%	Passed Resample..			
Pressed Weight Target (@ 15 Days).....	95.5 grams	Lot Rejected..			
Percentage of Target (@ 2 Days).....	100.0%				

	Weight Factor	Can #1		Can #2		Can #3		Can #4		TOTAL SCORE	
		Score	Total	Score	Total	Score	Total	Score	Total	Average	TOTAL
PRESSED WEIGHT (@ 2 days)...		93.5		93.9		94.2		93.7		93.8	OK
P.W. TARGET @ 15 days...		95.5		95.5		95.5		95.5		95.5	
VACUUM (>1")...		3		4		4		6		4.3	OK
General Appearance:											
Color (Characteristic of Specie)	5	5	25	5	25	5	25	4	20	4.8	95.0
Chunk Identity (>75% bite size)	5	5	25	4	20	4	20	5	25	4.5	90.0
% Flakes (<35% of d.w.)	5	5	25	5	25	5	25	5	25	5.0	100.0
Turpidity (Clear)	3	4	12	3	9	4	12	3	9	3.5	42.0
Aroma/Odor	5	4	20	4	20	4	20	4	20	4.0	80.0
Flavor	4	4	16	4	16	4	16	5	20	4.3	68.0
Texture	3	5	15	5	15	5	15	5	15	5.0	60.0
Saltiness (Specs. 0.8% to 1.6%)	5	4	20	4	20	4	20	5	25	4.3	85.0
Acceptable Cleaning Defects:											
Skin Pieces (Max. 1 piece <1/4")	3	5	15	5	15	5	15	5	15	5.0	60.0
Scales (Max. 1 piece <1/4")	4	5	20	5	20	5	20	5	20	5.0	80.0
Bones (Max. 1 over 1/2" - Soft)	5	5	25	5	25	5	25	4	20	4.8	95.0
Blood Meat (Max. 1 piece <1/4")	3	4	12	5	15	5	15	3	9	4.3	51.0
Surface Scorching-Retort (2 cans <1/2")	3	4	12	5	15	5	15	4	12	4.5	54.0
Totals...	53		242		240		243		235		960.0

Average Rating of Each Sample... 4.57 4.53 4.58 4.43 Weighted Rating

AVERAGE RATING BEFORE CRITICAL DEFECTS... 4.53

Critical Defects (1=Pass; 0=Reject):

Foreign Material (None Accept.)	1	1	1	1	1	1	1	1	1	1.00
Comments...										X
Honeycombing (High Histamine)	1	1	1	1	1	1	1	1	1	1.00
Comments...										X
	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00	Factor...	1.00

AVERAGE RATING AFTER CRITICAL DEFECTS... 4.53

MINIMUM RATING ACCEPTABLE TO KROGER... 3.00

RECOMMENDED ACTIONS:

1. ACCEPT LOT AS IS (MEETS SPECS.):
2. RESAMPLE FOR SPECIFIC DEFECT:
3. RESAMPLE FOR OVERALL RATING:
4. ACCEPTED AFTER RESAMPLING:

Notes:	

GENERAL NOTES & COMMENTS:

Signature: _____

FIG. 3

Main Menu	Find Factory	Quality Programs	Factory Audit	Audit Detail			
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Current Supplier:
Overall Score:
Approval:
Inspector Code:
Inspection Date:

Tri-City Food Processing
3.60
Approved
QX485
5/22/97

Notes:
Plant manager indicated that a major re-vamp of the factory was scheduled for June, 1999. Restrooms did not have adequate supplies but were very clean. Employee practices good all-around. Employee morale appeared high.

Receiving Area: Housekeeping: Building Integrity: Sanitation: Employee Practices: Pest Control: Preparations/Batching Area: Housekeeping: Building Integrity: Sanitation: Employee Practices: Product Protection: Pest Control:	3.60 4 4 3 3 4 4.00 4 5 4 4 4 4 3	Processing Area: Housekeeping: Building Integrity: Sanitation: Employee Practices: Product Protection: Pest Control: Packaging Area: Housekeeping: Building Integrity: Sanitation: Employee Practices: Product Protection: Pest Control: Code Application:	4.17 4 4 3 4 5 5 4.29 4 4 5 5 5 5 4 3	Warehousing Area: Housekeeping: Building Integrity: Sanitation: Pest Control: Inventory/Stock Rotation: Plant Surroundings: Housekeeping: Building Integrity: Pest Control: Restrooms: Housekeeping: Water Supply: Equipment: Supplies:	3.80 4 3 3 4 5 3.67 4 3 4 3.25 4 4 3 2
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FIG. 4